



By Joan Pinkham

Sooner or later — mostly sooner — the young person who is "batching" it, (or whatever it's called when a girl has her first apartment), becomes aware of a basic truth — that it's cheaper and they'll eat better if they learn how to cook. All too tempting is the convenient frozen dinner or a sub from the corner deli. But seven nights later, there's a big chunk gone out of the food budget. How much better to approach the kitchen armed with a cookbook such as the 'Fannie Farmer Boston Cooking School Cookbook.' A Sunday afternoon spent preparing a few dishes for the coming weeks saves both time and money. Into the freezer go the leftovers. Like money in the bank, they'll come in handy some other day. Texas Hash may be made in an electric skillet or a casserole. Chop:

1 onion
3 stalks celery
Melt in skillet:
1 T butter

Add onion and celery and cook until soft. Add:

1 1/2 lbs. chopped beef

Cook and stir til brown. Add:

1 c. cooked rice

1 c. canned tomatoes

Cook and stir over low heat 15 min. Season to taste with Worcestershire, Tabasco or chili sauce. Serve 4.

Sixteen pairs of little hands worked busily to prepare the cookies and breads for the fellowship hour which followed the Family Christmas Service at North Community Church. All were elementary school age enrolled in the Cooking Class taught by Ellie and Dick Hoehn of the Sunday School staff. What they didn't eat went into the freezer for all to enjoy after the Pageant Class performed in a church hall decorated by the Christmas Art Class. After studying in the Bible about the staff of life and learning what breads are native to foreign lands, the parish house kitchen

from the kitchen

pan. Bake for 1 hour, or til cake tester comes out clean. Cool in pan 10 min., then cool thoroughly before wrapping. Bread slices better the second day and freezes nicely. If you have no one around with whom to share your loaf, freeze half for later.

Men have such a nice way of simplifying things. Thoreau was right when he wrote: "simplify, simplify," for it saves those precious commodities, time and energy. Bob Emerson rescued his wife, Sue, from a round of the meat markets looking for a special cut of meat by merely picking up the phone. He suggests that a call to your local butcher describing the cut of meat you need will find it ready and waiting when you arrive to pick it up. That's the pleasant experience they had when preparing for a recent dinner party, but all you'll need for this old-fashioned English supper dish is a pound of sausage from your butcher. Called 'Bubble and

Squeak,' it's easy, cheap and tasty; what more could you ask?
1 lb. cooked sausage meat
2 c. cooked, chopped cabbage

Pour over top 2 cups of cream sauce. Sprinkle with bread crumbs. Bake at 350 degrees for 30 min. Serves 4.

came alive with the fragrance of such loaves as this Apricot Bread, a recipe from that wonderful book 'Coffees with a Flair' prepared by the North River Arts Society.

2/3 c. dried apricots

1 1/2 c. milk, scalded

2/3 c. grapenuts

1 egg, well beaten

3 T melted butter, cooled

2 c. sifted flour

2/3 c. packed light brown sugar

2 1/2 tsp. baking powder

1 tsp. salt

Cook apricots only half as long as directed on package. Drain, cool and cut in pieces. Pour scalded milk over cereal, add apricots and cool. Stir in egg and shortening. Mix dry ingredients and add to cereal. Stir only enough to dampen flour. Pour into greased 8 x 4 x 3"

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DIVISION OF CONTINUING EDUCATION
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SPRING SEMESTER
(CLASSES BEGIN JAN. 29)
WALK-IN REGISTRATION
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Wednesday, Jan. 10, 10 a.m. - 2 p.m.
Thursday, Jan. 11, 6 p.m. - 9 p.m.
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Begins
January 5
at 9:00 a.m.

Savings

of

10%-50%

Sale Items — Cash or Check Only
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The Linen Chest

5 Brook St.

(Opp. The Red Lion Inn)

Cohasset Village

383-1198

Knock.

Open Audition

Call Out For

'Funny Girl'

The Hingham Civic Music Theater announces that open auditions for its spring production 'Funny Girl' will be held on Saturday, Jan. 6, from 3 to 6 p.m., and Sunday, Jan. 7, from 3 to 6 p.m. at Weld Hall at St. John The Evangelist Church, 172 Main Street, Hingham.

The play will be presented the last two week-ends in March.

Actors, singers, and dancers of all ages are invited to open auditions. All are invited to a pre-audition party Friday, Jan. 5th at 7:00 p.m.

Call Lois Cameron at 383-0615 for further information.

Almost 2000 years ago a meek and lowly prophet made a promise to the people of Israel.

He said, "Knock, and it shall be opened unto you."

It seemed like a simple promise. And yet down through the centuries people from every corner of the earth have discovered that within those eight words is an awesome power.

A power that can transform a life into something new.

A power that can lift men, women and children above the conflicts they face each day.

A power that can give an

everlasting, inner peace.

It's the power to reach God through His only son, Jesus Christ. And it's freely given to anyone who knocks.

For you it can mean new direction. A fresh and unique way of handling the situations that life presents. A security you've never known before. A rock to stand on.

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And there may come that one inspiring moment. That moment you'll relive every day. That unforgettable moment when God first touches your life. Once He does, you'll never be the same... because once is forever.



The John Wesley White Crusade

First Baptist Church Jan. 7 through Jan. 12